

# TEXAS ROADHOUSE TO-GO MENU PRACTICE TEST (SAMPLE)

STUDY GUIDE



*Prepare with structure. Pass with confidence*



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# Table of Contents

|                             |    |
|-----------------------------|----|
| Copyright .....             | 1  |
| Table of Contents .....     | 2  |
| Introduction .....          | 3  |
| How to Use This Guide ..... | 4  |
| Questions .....             | 5  |
| Answers .....               | 8  |
| Explanations .....          | 10 |
| Next Steps .....            | 15 |

SAMPLE

# Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

# How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

## 1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

## 2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

## 3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

## 4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

## 5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

## 6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

## Questions

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- 1. What four ingredients top a loaded baker?**
  - A. Butter, sour cream, cheddar cheese, bacon bites
  - B. Butter, cream cheese, green onions, cheese sauce
  - C. Sour cream, chives, cheddar cheese, bacon bits
  - D. Butter, garlic, mozzarella cheese, bacon bits
- 2. What is included with the ribeye and shrimp dish?**
  - A. A skewer of chicken
  - B. A skewer of shrimp
  - C. Two sides of vegetables
  - D. Garlic bread
- 3. What toppings can be added to the Smothered Chicken?**
  - A. Only cheese
  - B. Up to 3 toppings from specified options
  - C. Only mushrooms and onions
  - D. None, it is served plain
- 4. What type of steak is paired with the ribeye and ribs combo?**
  - A. 6 oz sirloin
  - B. 10 oz ribeye
  - C. 8 oz filet
  - D. 12 oz porterhouse
- 5. What accompanies the fried pickles when served?**
  - A. Ranch or cactus blossom sauce
  - B. Barbecue sauce or honey mustard
  - C. Ranch or ketchup
  - D. Sour cream or salsa
- 6. How is the grilled BBQ chicken prepared?**
  - A. Frozen and then grilled
  - B. Marinated and grilled
  - C. Deep fried then grilled
  - D. Cooked in a smoker

**7. What comes with the grilled shrimp served at Texas Roadhouse?**

- A. French fries and a drink
- B. Garlic butter, parsley, and a lemon wedge
- C. Rice and soy sauce
- D. Mixed vegetables and tartar sauce

**8. Which steak option has a traditional cut size of 12 oz?**

- A. New York strip
- B. Dallas filet
- C. Ft. Worth ribeye
- D. USDA choice sirloin

**9. Which items are part of the Texas Roadhouse story?**

- A. Pre-packaged meals and desserts
- B. Hand cut steaks and fall off the bone ribs
- C. Microwave entrees and frozen sides
- D. All-you-can-eat salad and breadsticks

**10. How are the beef dishes at Texas Roadhouse typically prepared?**

- A. Only well done
- B. Cooked to order with various doneness options
- C. Pre-cooked and warmed
- D. Served raw



## **Answers**

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1. A
2. B
3. B
4. B
5. A
6. B
7. B
8. C
9. B
10. B

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## **Explanations**

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### 1. What four ingredients top a loaded baker?

- A. Butter, sour cream, cheddar cheese, bacon bites**
- B. Butter, cream cheese, green onions, cheese sauce
- C. Sour cream, chives, cheddar cheese, bacon bits
- D. Butter, garlic, mozzarella cheese, bacon bits

The correct answer highlights the four ingredients that are typically found on a loaded baked potato at Texas Roadhouse. Loaded bakers are a popular side dish, known for being hearty and flavorful. The combination of butter, sour cream, cheddar cheese, and bacon bites creates a rich and satisfying taste profile. Butter adds a creamy texture and richness, while sour cream contributes a tangy flavor that balances the dish. Cheddar cheese provides a sharp, savory element that enhances the overall taste. Finally, bacon bites introduce a crispy, salty crunch that complements the other ingredients beautifully. This combination is well-loved by patrons, making it a classic choice for anyone ordering a loaded baker at the restaurant. In contrast, the other options present combinations that might not align with the traditional loaded baker recipe served at Texas Roadhouse. For example, cream cheese and cheese sauce, while tasty, are not standard toppings for this dish. Similarly, ingredients like garlic, mozzarella cheese, or chives do not reflect the authentic and popular toppings customers expect when ordering a loaded baker.

### 2. What is included with the ribeye and shrimp dish?

- A. A skewer of chicken
- B. A skewer of shrimp**
- C. Two sides of vegetables
- D. Garlic bread

The ribeye and shrimp dish at Texas Roadhouse includes a skewer of shrimp, which is designed to enhance the flavor profile of the juicy ribeye steak. The addition of shrimp complements the richness of the ribeye, creating a surf-and-turf experience that many diners enjoy. This pairing makes the dish more diverse in flavor and texture, offering both land and sea elements in one meal. Regarding the other options, while items like a skewer of chicken, two sides of vegetables, or garlic bread may be part of different dishes or can be added as sides, they are not standard inclusions with the ribeye and shrimp dish specifically. The focus is on delivering a cohesive meal that highlights the combination of ribeye and shrimp rather than including other proteins or sides that might detract from the primary offerings.

### 3. What toppings can be added to the Smothered Chicken?

- A. Only cheese
- B. Up to 3 toppings from specified options**
- C. Only mushrooms and onions
- D. None, it is served plain

The correct answer indicates that up to three toppings from specified options can be added to the Smothered Chicken. This is significant because it highlights the versatility of the dish, allowing customers to customize their meal according to their preferences. Typically, the available toppings include options such as cheese, mushrooms, and onions, which can be combined in different ways to enhance the flavor and presentation of the chicken. This feature encourages personalization, making the dining experience more enjoyable for customers who may have specific tastes in mind. By understanding that multiple toppings can be chosen, diners can better appreciate what makes the Smothered Chicken a popular choice on the Texas Roadhouse menu.

#### 4. What type of steak is paired with the ribeye and ribs combo?

- A. 6 oz sirloin
- B. 10 oz ribeye**
- C. 8 oz filet
- D. 12 oz porterhouse

*The ribeye and ribs combo is specifically paired with a 10 oz ribeye. This combination showcases the rich, juicy flavor of the ribeye steak, which is well-known for its marbling and tenderness. The 10 oz serving size provides a hearty portion that complements the ribs, allowing diners to enjoy the distinct textures and tastes of both cuts. This pairing enhances the overall meal experience, offering a satisfying variety of flavors from the beef while ensuring that the meats are balanced in size and richness.*

#### 5. What accompanies the fried pickles when served?

- A. Ranch or cactus blossom sauce**
- B. Barbecue sauce or honey mustard
- C. Ranch or ketchup
- D. Sour cream or salsa

*The fried pickles at Texas Roadhouse are served with either ranch dressing or cactus blossom sauce. This pairing enhances the flavor of the pickles, as both sauces complement their crispy texture and tangy taste. Ranch dressing is a classic choice known for its creamy, herby profile, making it a popular dip for fried appetizers. Cactus blossom sauce, on the other hand, adds a unique Southwest flavor, characterized by a slightly spicy and sweet profile, which gives diners a flavorful alternative. Thus, the correct answer reflects the typical accompaniments for this dish on their menu.*

#### 6. How is the grilled BBQ chicken prepared?

- A. Frozen and then grilled
- B. Marinated and grilled**
- C. Deep fried then grilled
- D. Cooked in a smoker

*The grilled BBQ chicken at Texas Roadhouse is prepared by marinating the chicken before grilling it. This marination process allows the chicken to soak in a blend of flavors, enhancing its taste and tenderness. The grilling method adds a smoky flavor and creates the characteristic charred exterior, making it a flavorful and juicy dish. The other preparation methods suggested in the options do not align with the traditional methods used for this dish. For instance, freezing the chicken before grilling would not yield the same texture or flavor as marinating, and deep frying would focus on a different cooking style that contrasts with the grilled preparation. Cooking in a smoker is also a different technique that would impart a distinct flavor different from the marinated grilled approach utilized for BBQ chicken.*

## 7. What comes with the grilled shrimp served at Texas Roadhouse?

- A. French fries and a drink
- B. Garlic butter, parsley, and a lemon wedge**
- C. Rice and soy sauce
- D. Mixed vegetables and tartar sauce

*The grilled shrimp at Texas Roadhouse is typically served with garlic butter, parsley, and a lemon wedge. This combination enhances the flavor of the shrimp by adding richness from the garlic butter, freshness from the parsley, and a touch of acidity from the lemon, which all work together to elevate the dish. It is a classic way to prepare and serve shrimp, emphasizing the seafood's natural taste while providing complementary flavors. Other options do not represent the usual accompaniments served with grilled shrimp at Texas Roadhouse. For instance, serving the dish with French fries and a drink does not reflect the typical garnish or flavor profile associated with shrimp. Similarly, rice and soy sauce, while popular in other cuisines, are not common pairings at Texas Roadhouse for this particular dish. Mixed vegetables and tartar sauce are also not traditional accompaniments for grilled shrimp in this dining context.*

## 8. Which steak option has a traditional cut size of 12 oz?

- A. New York strip
- B. Dallas filet
- C. Ft. Worth ribeye**
- D. USDA choice sirloin

*The Ft. Worth ribeye is recognized for its traditional cut size of 12 ounces, making it a popular choice among steak lovers who appreciate a thick, flavorful cut that has a good amount of marbling. This marbling imparts the steak with a rich, juicy texture when cooked, enhancing the overall taste and eating experience. The other options, while also very appealing, do not adhere to the typical 12-ounce serving size. The New York strip often comes in various sizes but is commonly served in an 8 oz or 12 oz. cut, the Dallas filet is usually available in a smaller size, and the USDA choice sirloin also does not specifically designate a 12 oz traditional cut in most establishments. Understanding the unique characteristics and serving sizes of these cuts is essential for making an informed choice when ordering steak.*

## 9. Which items are part of the Texas Roadhouse story?

- A. Pre-packaged meals and desserts
- B. Hand cut steaks and fall off the bone ribs**
- C. Microwave entrees and frozen sides
- D. All-you-can-eat salad and breadsticks

*The emphasis on hand cut steaks and fall off the bone ribs in the Texas Roadhouse story highlights the restaurant's dedication to quality and authenticity. This approach sets them apart from many other dining establishments by focusing on freshly prepared, high-quality meats that are prepared and cooked to order. Their hand-cut steaks signify a commitment to offering guests a premium dining experience, showcasing the skill and care that goes into their food preparation. Furthermore, the phrase "fall off the bone ribs" illustrates the tender, slow-cooked nature of their barbecue offerings, which is a central aspect of their culinary identity. This level of attention to detail and quality meat preparation is integral to the Texas Roadhouse brand and its reputation among customers who seek an authentic and flavorful dining experience. The other choices reflect items that don't align with Texas Roadhouse's narrative of homemade, fresh preparations and the overall dining experience they aim to deliver.*

**10. How are the beef dishes at Texas Roadhouse typically prepared?**

- A. Only well done
- B. Cooked to order with various doneness options**
- C. Pre-cooked and warmed
- D. Served raw

*The correct answer indicates that beef dishes at Texas Roadhouse are cooked to order with various doneness options. This approach allows diners to personalize their meals according to their preferences, catering to a wide variety of tastes. For instance, patrons may choose their steaks to be rare, medium, or well done, reflecting different levels of doneness that affect flavor and tenderness. Being able to order beef cooked to a customer's liking is an essential aspect of the dining experience at steakhouses, where the quality of meat and preparation techniques are highly valued. This flexibility in cooking ensures that customers receive a fresh, satisfying dish that meets their expectations. Other options do not align with common practices at a steakhouse. For example, offering beef only well done would limit choices and may not attract customers who prefer different levels of cooking. Pre-cooked and warmed beef would compromise quality and freshness, while serving raw beef is not safe or acceptable in a typical restaurant setting.*

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## Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at [hello@examzify.com](mailto:hello@examzify.com).

Or visit your dedicated course page for more study tools and resources:

<https://texasroadhousetogomenu.examzify.com>

We wish you the very best on your exam journey. You've got this!

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